

Amendments to the Claims:

This listing of claims replaces all prior versions and listings of claims in the application:

Listing of Claims:

1-40 (Canceled).

41. (Previously added) A method comprising:

- (a) providing a flow of fruit juice that is substantially free of insoluble fruit solids;
- (b) dividing the flow of fruit juice into at least a first juice stream, a second juice stream and a third juice stream;
- (c) treating the first juice stream to preferentially remove acidic compounds thereby creating an acids-enriched juice stream and an acids-reduced juice stream;
- (d) combining the acids-reduced juice stream with the second juice stream to create an acids-reduced fruit juice; and
- (e) combining the acids-enriched juice stream with the third juice stream create an acids-enriched fruit juice.

42. (Previously added) The method of claim 41, further comprising concentrating the acids-enriched fruit juice by removing a portion of the water therein.

43. (Previously added) The method of claim 41, further comprising concentrating the acids-reduced fruit juice by removing a portion of the water therein.

44. (Previously added) The method of claim 41 wherein the fruit juice is cranberry juice.

45. (Previously added) The method of claim 41 wherein the step of treating the first juice stream comprises nanofiltration.

46. (Previously added) The method of claim 41 further comprising combining the acids-enriched fruit juice with a different fruit juice to generate a blended juice product.

47. (Previously added) The method of claim 41 further comprising combining the acids-reduced fruit juice with a different fruit juice to generate a blended juice product.

48. (Previously added) The method of claim 41 further comprising drying the acids-enriched fruit juice to generate an acids-enriched fruit juice powder.

49. (Previously added) The method of claim 41 further comprising drying the acids-reduced fruit juice to generate an acids-reduced fruit juice powder.

50. (Previously added) A method comprising:

- (a) providing a flow of vegetable juice that is substantially free of insoluble vegetable solids;
- (b) dividing the flow of vegetable juice into at least a first juice stream, a second juice stream and a third juice stream;
- (c) treating the first juice stream to preferentially remove acidic compounds thereby creating an acids-enriched juice stream and an acids-reduced juice stream;
- (d) combining the acids-reduced juice stream with the second juice stream to create an acids-reduced vegetable juice; and
- (e) combining the acids-enriched juice stream with the third juice stream create an acids-enriched vegetable juice.

51. (Previously added) The method of claim 50, further comprising concentrating the acids-enriched vegetable juice by removing a portion of the water therein.

52. (Previously added) The method of claim 50, further comprising concentrating the acids-reduced vegetable juice by removing a portion of the water therein.

53. (Previously added) The method of claim 50 wherein the vegetable juice is tomato or pepper juice.

54. (Previously added) The method of claim 50 wherein the step of treating a first portion of the vegetable juice comprises nanofiltration.

55. (Previously added) The method of claim 50 further comprising combining the acids-enriched vegetable juice with a different vegetable juice to generate a blended juice product.

56. (Previously added) The method of claim 50 further comprising combining the acids-reduced vegetable juice with a different vegetable juice to generate a blended juice product.

57. (Previously added) The method of claim 50 further comprising drying the acids-enriched vegetable juice to generate an acids-enriched vegetable juice powder.

58. (Previously added) The method of claim 50 further comprising drying the acids-reduced vegetable juice to generate an acids-reduced vegetable juice powder.

59. (Previously added) The method of claim 41 wherein the step of dividing the flow of fruit juice into at least a first juice stream, a second juice stream and a third juice stream comprising passing the flow of fruit juice through a ration divert mechanism.

60. (Previously added) The method of claim 50 wherein the step of dividing the flow of vegetable juice into at least a first juice stream, a second juice stream and a third juice stream comprising passing the flow of fruit juice through a ration divert mechanism.

61. (Previously added) The method of claim 41 wherein the weight fraction of fruit juice in the first juice stream, a second juice stream and a third juice stream are not the same.